

MEET OUR EXECUTIVE SOUS CHEF



DAMIAN STEWART

Chef Damian Stewart is a seasoned culinary professional, with over 20 years of experience in the industry. Currently serving as the Executive Sous Chef at Ronald Reagan Building and International Trade Center (RRB/ITC), working closely with the executive chef, he ensures the seamless execution of catering operations for a wide array of events. From large-scale conferences, galas and weddings to intimate meetings, receptions and dinners, he consistently delivers an exceptional culinary experience.

Over the years, Chef Stewart has ascended through the ranks. In his previous role as Sous Chef at RRB/ITC, he demonstrated years of exceptional leadership and showed much resolve and perseverance by navigating the intricate challenges presented by the pandemic. Amidst the changing landscape, he adeptly orchestrated catering for events with special provisions, displaying his ability to adapt menus and culinary strategies while maintaining a cohesive team dynamic. Earlier in his career, Chef Stewart honed his culinary expertise and leadership acumen by accepting off-premises roles as Executive Chef of the U.S. Supreme Court Café, managing the employee cafeteria and catering for special events held by the Supreme Court Justices. Subsequently, he took the helm as the Executive Chef of Aria Pizzeria and Bar, a casual dining restaurant located at the RRB/ITC, developing and designing the restaurant's menu and leading the entire kitchen team.

Chef Stewart began his journey with TCMA (the exclusive manager of RRB/ITC) in July 2003 as a Kitchen Supervisor where he developed his organizational skills, overseeing daily staff and kitchen workflow. His professional career is characterized by a tireless work ethic and an unwavering attention to detail. A true team player, he fosters a collaborative kitchen environment where innovation and collaboration thrive.

Chef Stewart's culinary journey was rooted in his childhood experiences in Jamaica and progressed through his education at Johnson and Wales University. He holds an associate's degree in the Culinary Arts and a bachelor's degree in food science, showcasing his solid educational foundation in the field.

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